

DESSERT MENU / PWDIN

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla sauce [C][V]

*Recommended pairing with Palazzina Moscato 2014 (ITALY)
125ml £7.75*

Or recommended pairing with Prosecco 125ml £7.45

Passionfruit & elderflower cheesecake

Mango coulis, vanilla ice cream

Recommended pairing with Prosecco 125ml £7.45

Sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][V][VG]

*Recommended pairing with Chateau Lauvignac Sauternes
2014 (FRANCE) 125ml £7.75*

Peach melba knickerbocker glory

Vanilla sponge, raspberry coulis, vanilla & peach ice cream, white chocolate shavings, amaretto biscuit [C][V]

Timeless classics

Lemon meringue tart, raspberry trifle, vanilla ice cream

*Recommended pairing with Palazzina Moscato 2014 (Italy)
125ml £7.75*

Chocolate duo

Raspberry & white chocolate ice cream profiterole, cherry & chocolate brownie, chocolate sauce [C][V]

*Recommended pairing with Chateau Lauvignac Sauternes
2014 (FRANCE) 125ml £7.75*

Or recommended pairing with Prosecco 125ml £7.45

Dessert of the day/ Pwdin y dydd

Please ask a member of the team for today's option

Recommended pairing with Prosecco 125ml £7.45

£7.75

Mary's Farmhouse and Mario's ice cream

Vanilla, chocolate, strawberry, Celtic crunch, honey, orange & Cointreau or raspberry sorbet, vegan vanilla [C][V][VG]

Choice of sauce – butterscotch, chocolate, raspberry or mango

3 scoop - £7.75 / 2 scoop - £6.25

Local cheese board / Caws lleol

Mature Cerwen, Hebenw goats cheese, Perl Las, Perl Wen, apple & pear chutney, celery, grapes, crackers & biscuits [C][V]

£11.00

*Recommended pairing with Taylors Lbv Port 2012 (Portugal)
50ml £4.60*

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] - Can be suitable for coeliacs, with adjustment [V] - Can be suitable for vegetarians, with adjustment

[VG] - Can be suitable for vegans, with adjustment

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.

HOT BEVERAGES / DIODYDD POETH

Monsoon Coffee

Blended Arabica coffee with Indian origin. Seasoned in monsoon winds. Striking original flavour, light sweetness and rich body. Aged spiciness is smooth and velvety with hints of vanilla. Long satisfying finish.

Filter coffee - Decaf available	£3.50	
Espresso / Double espresso	£3.25	£3.75
Macchiato / Double macchiato	£3.25	£3.75
Cappuccino	£3.75	
Babyccino / Baby choc	£2.00	
Café latte	£3.75	
Flat white	£3.75	
Iced latte	£3.75	
Cortado	£3.50	
Mocha	£4.20	
Floater coffee	£4.20	
Liqueur coffee of your choice	£6.95	
Cafetiere for one / Cafetiere for two	£4.00	£6.00
Pot of speciality tea "Welsh Brew" tea, English, decaf English, green tea, chamomile, raspberry & strawberry	£3.50	
Add syrup flavouring to your coffee Amaretto, vanilla, mint, hazelnut, orange, caramel or gingerbread	70p per shot	

Tea Birds Loose Tea Leaves

Each tea has a fusion of aromatic flavours to offer the finest teas available which blend beautifully with soft Welsh waters. £3.75

Earl grey - *A light, bright & beautiful fragrant blend*

Lemon & ginger - *Aromatic, refreshing blend*

Rooibos red bush - *Rich, delicious sweet orange & light clove blend*

Jasmine huang shan ya - *Green tea leaves, scented jasmine, lemon blend*

Peppermint - *Fragrant blend of peppermint*

Hot Chocolates

Decadent and irresistible luxury hot chocolate combines classic favourites with more unusual flavours inspired by fruit, desserts, and other sweet indulgences. Rich, smooth and warming.

Luxury hot chocolate - £4.00
Thick, deliciously creamy

White hot chocolate - £4.20
Deliciously creamy white magic

Merlyn hot chocolate - £6.95
Subtle flavours of Welsh Merlyn liquor

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